

robot coupe®

CL 50 Series E / CL 50 Ultra Series E

INTRODUCTION PORT

Larger hopper for processing bulky vegetables such as cabbage and celery. Can accommodate up to 10 tomatoes at a time.



NEW

PRECISION

Cylindrical hopper for processing long or delicate vegetables (carrots, cucumbers, mushrooms) with flawless cutting precision.



ERGONOMICS

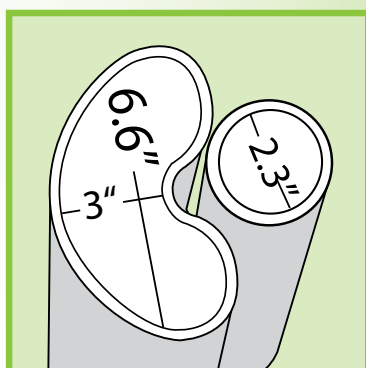
These models feature a lever-activated auto restart, making them more user-friendly and optimizing safety.

CLEANING

New lid and pusher design eliminates open catch areas where food particles could accumulate.

STURDINESS

Polycarbonate motor base (stainless steel for the CL 50 Ultra), designed to withstand the processing of large quantities.





Slicer



1 mm
2 mm
3 mm
Ripple-cut 2 mm
Ripple-cut 3 mm
Ripple-cut 5 mm

ref.
28062
28063
28064
27068
27069
27070

4 mm
5 mm
8 mm
10 mm
14 mm
19 mm
20 mm
25 mm

ref.
28004
28128
28129
28130
28131
28081
28132
28133



Julienne



2 x 2 mm (5/64")
2 x 4 mm (5/64" x 5/32")
2 x 6 mm (5/64" x 1/4")

ref.
28051
27072
27066

3 x 3 mm
4 x 4 mm
6 x 6 mm
8 x 8 mm
French fries 8 x 8 mm
French fries 10 x 10 mm

ref.
27067
28052
28053
28054
28134
28135



Graters



1.5 mm 28056
2 mm 28057
3 mm 28058
4 mm 28136
5 mm 28163
7 mm 28164
9 mm 28165
Parmesan 28061
Radish 28055

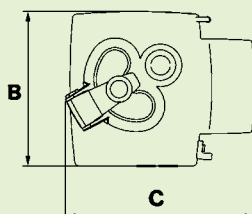
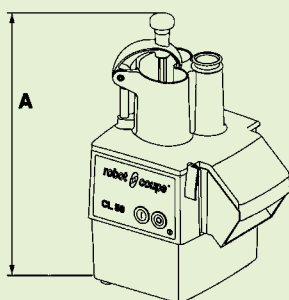


Dicing sets



5 x 5 x 5 mm 28110
8 x 8 x 8 mm 28111
10 x 10 x 10 mm 28112
14 x 14 x 14 mm 28113
20 x 20 x 20 mm 28114
25 x 25 x 25 mm 28115
Lettuce cut 28133/
104031

	Electrical data			Dimensions			Weight	
	Speed (rpm)	Power (HP)	Intensity* (Amp.)	A	B	C	net	gross
CL 50 E	425	1.5	120 V 60 Hz 7.6	13"	12"	15"	41	50
CL 50 Ultra E	425	1.5	120 V 60 Hz 7.6	13.5"	12"	15"	43	52



Potato Ricing Attachment

The CL50 E and CL50 Ultra E can be equipped with a puréeing attachment as an optional extra. This attachment includes:

- A special grid and a metal tool
- A special ejector plate
- Hopper feed head

The hopper feed head can not be used on the CL52.



A simple method of producing large quantities of flavorful, first-rate mashed potato.

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Conforms to
UL NSF
Std 763 Std 8

Certified to
CAN/CSA
Std C22.2 No. 195
ETL LISTED 9900098

Standard model delivered
with medium slicing
disc (#28064-3mm) and
medium grating disc
(#28058-3mm).